

## Bojola Vinsanto del Chianti Classico

Fattoria Ricudda

Italy - Toscana - Vinsanto del Chianti Classico DOC

Visual examination: amber.

Olfactory examination: intense, with strong notes of dried fruit, accompanied by hints of walnut and juniper.

Gustatory examination: dense, with notes of dried fruit and quince jam.

RS: 107.8 g/l

Total acidity: 7.5 g/l



### Specifications

<b>Appellation</b>	Vinsanto del Chianti Classico DOC
<b>Wine Type</b>	Fortified/Dessert
<b>Varietals</b>	Malvasia and Trebbiano
<b>Age of Vines</b>	Average 20 years
<b>Soil type</b>	medium clayey, stony, with sands of galestro and alberese.
<b>Vinification</b>	Winemaking: manual late harvest, choosing the bunches and arranging them in crates to guarantee their integrity. The grapes are then laid out on racks in a ventilated room, where natural drying takes place, for 2-3 months, with a consequent concentration of sugars. Follows soft pressing, Must clarification and fermentation directly in oak or chestnut caratelli (little barrels). Vinsanto ages for at least 3 years in caratelli sealed with sealing wax, placed in a local attic, subject to sudden changes in temperature. The variations in temperature cause blocking and restarting of the fermentation several times, prolonging it for months. Once a high alcohol content has been reached, the process stops definitively, with a certain RS content.
<b>Production</b>	200 (9-liter cases)
<b>Pairings</b>	Desserts, cantucci (typical biscuits), dried fruit, fresh cheeses like pecorino.

### Codes, Weights and Measures

<b>UPC</b>	7 84585 03248 8
<b>Units/Case</b>	6
<b>Unit Size</b>	500 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03248 5
<b>Case Weight</b>	13
<b>Cases/Pallet</b>	148

<b>Layers/Pallet</b>	37
<b>ABV</b>	18.00%
<b>SRP</b>	\$ 0.00 USD 500mL Bottle